

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application.

**Listing of Claims:**

--1 – 21. (canceled)

22. (currently amended) A [The] method for reducing the buffering capacity of milk raw material, [of claim 17] wherein said method [the step of preparing the starting material] comprises

(a) solubilizing carbon dioxide under pressure into a milk raw material, which has a protein concentration of between 25 and 150 g/l, in an amount sufficient to reduce the pH of the material to within the range of 5 to 6.5;

(b) subjecting the product of step (a) to diafiltration under carbon dioxide pressure and conditions sufficient to reduce the calcium quantity per gram of protein to between 30% and 80% of its starting ratio;

(c) increasing the pH of the diafiltration retentate by removal of a sufficient amount of the solubilized carbon dioxide as necessary to obtain a pH that falls within the normal pH range for non-carbonated milk products which have the same protein content as the retentate.

23. (previously presented) The method of claim 22 wherein the amount of solubilized carbon dioxide added to the raw milk material in step (a) is sufficient to reduce the pH to between 5 and 5.8.

24. (previously presented) The method of claim 22 wherein the diafiltration of step (b) is conducted under conditions that reduce the calcium quantity per gram of protein to between 40% and 70% of its starting ratio.

25 – 26. (canceled)

27. (canceled)

28. (new) A method of producing a flavoured fermented dairy product comprising a warm flavour comprising:

(a) preparing the starting material including reducing the buffering capacity of the milk raw material according to the method of claim 22;

(b) fermenting with at least one lactic acid fermenting agent; and

(c) admixing a flavour preparation comprising at least one warm flavour.

29. (new) The method of claim 28, wherein the admixing of the flavour preparation precedes the fermenting step.

30. (new) The method of claim 28, wherein the lactic acid fermenting agent is selected from the group of bacteria consisting of *Lactobacillus* sp., *Lactococcus* sp. and *Bifidobacterium* sp..

31. (new) The method of claim 28 wherein the flavour preparation is admixed in an amount sufficient to provide between 1% and 50% of the final product.

32. (new) The method of claim 28, wherein the flavoured fermented dairy product has a Dornic acidity of between 20 and 80 degrees Dornic and the pH is between 4 and 5.5.

33. (new) The method of claim 32, wherein the Dornic acidity is between 30 and 70 degrees Dornic and the pH is between 4.5 and 4.9.

34. (new) The method of claim 33, wherein the Dornic acidity is between 40 and 60 degrees Dornic.

35. (new) The method of claim 28, wherein the warm flavour is selected from the group consisting of chocolate, caramel, vanilla, coffee, praline, nougat, walnut, hazelnut, almond, pistachio nut and cashew nut flavours.

36. (new) The method of claim 28, wherein the protein content is between 1% and 10%.